

Food & Wine

Wine of the Week: Donnafugata, Sicilia DOC, Anthilia 2013

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Published: 16 February 2016 04:49 PM

Updated: 16 February 2016 04:49 PM

Donnafugata, Sicilia DOC, Anthilia 2013, \$18.99

Donnafugata is a family-owned wine estate in Sicily, the large island at the toe of Italy's boot.

Historically, Sicilian bulk wines found their way into blends

with more prestigious wines in more famous wine regions. However, in recent years, progressive vintners have begun to up their game in their vineyards, growing grapes for quality not quantity, bottling wines under their label meant to compete in the global market.

Donnafugata was established in 1983 by combining Giacomo Rallo's family winery in Marsala with his wife Gabriella's family wine estate, Contessa Entellina. In addition to indigenous Sicilian grapes, they planted so-called international grapes like cabernet sauvignon to be able to introduce consumers to Sicilian wines.

Anthilia, made primarily from the indigenous catarratto, is a fine example of how good Sicilian wines can be when the grapes are farmed for quality. It radiates charm and elegance with aromas and flavors of peaches, melons and apples enhanced with floral notes. It is medium-bodied with lively acidity to keep your taste buds begging for more. Serve it with a seafood stew or Sicilian baked ricotta.

Find it at Central Market Southlake and Royal Blue Grocery.

Rebecca Murphy